

WINEMAKING

Our Chardonnay is sourced from the Cookoothama vineyard on the banks of the Murrumbidgee River at Darlington Point in New South Wales. The fruit was harvested in the cool of the night and delivered to our winery for membrane pressing. Full solids were retained for fermentation, which was initiated in stainless steel tanks and seasoned barrels with non-saccharomyces yeast to develop additional complexity. Post fermentation the parcel received monthly batonnage and aged sur lie for sixteen months to enhance mouth feel and texture, ahead of racking, blending and bottling.

WINEMAKER'S COMMENTS

Pale straw in appearance with a youthful green hue, the wine displays lifted aromas of nectarine, peach and allspice that lead to a nuanced palate of stone fruit, brioche and a crisp, bright acidity.

WINE & FOOD MATCH

Great food wine that is versatile enough to complement a broad range of seafood and poultry dishes.

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